DAIRY FREE CHEESECAKE

Makes one whole cheesecake or 12 individual cheesecakes

Crust

1 cup raw walnuts, ground to a meal
1 packed cup of pitted dates, chopped
2 tbsp fo ground flaxseed
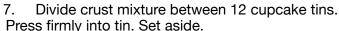2 tbsp shredded coconut

Filling

1 3/4 cup raw cashews, soaked at least 4 hours or over night
1/3 cup melted coconut oil
1/3 cup of coconut cream
1/2 cup of your favourite syrup (we used 1/4 coconut syrup and 1/4 birch syrup)

INSTRUCTIONS

Crust

1.   Soak your cashew nuts overnight
2.   Grind your walnuts and set aside
3.   In a food processor, blend your dates until broken down
4.   Add walnuts, flaxseed meal and coconut
5.   Blend until ingredients are sticky and hold their shape
6.   We took strips of parchment paper and criss-crossed in the bottom of our cupcake tin for easy removal.
7.   Divide crust mixture between 12 cupcake tins. Press firmly into tin. Set aside.

Filling

1.   Drain your cashews and add to food processor with remaining ingredients. Blend until smooth. Pour evenly amongst tins. We reserved 1/2 of the mixture and added a tablespoon of Pink Pitaya Powder to make beautiful pink cheesecakes.

Toppings

You can warm up some nut butter and add a teaspoon to the top of each and swirl in for a delicious addition or add some caramel, chocolate sauce or jam for other tasty options.   Place in your freezer for about 2 hours to set. You can serve frozen or let thaw slightly.   Enjoy!